

Sub A3
1. A method of preparing bagel ingredients to form an English muffin bagel,
characterized by

- a) mixing a bagel-dough mix;
- X b) kneading said bagel-dough mix;
- c) letting said bagel-dough mix rise in a warm environment to form first-rise bagel dough;
- d) shaping said first-rise bagel dough into individual bun portions;
- e) letting said bagel-dough individual bun portions rise in a warm environment to form second-rise bagel dough individual bun portions;
- f) proofing said second-rise bagel dough individual bun portions in a warm environment for a proof time much greater than the sum of rise times in steps c and e to form English muffin bagel dough individual bun portions; [and]
- [g) Omitting any boiling step and omitting any partial baking step on any isolating planks on the deck of a commercial oven; and
- H) Deck [griddle]-baking said English muffin bagel dough individual bun portions to form completed English muffin bagels.

Sub AU
2. A method of preparing bagel ingredients to form English muffin bagels,
according to Claim 1

further characterized in that:

step [(f) is followed] (H) is preceded by an intermediate step (f.1) of water-
misting and coating top and bottom surfaces of said English muffin bagel
individual bun portions with a thin layer of cornmeal.

sub A4

3. A method of preparing bagel ingredients to form English muffin bagels,

characterized by:

- a) a first rising step;
- b) a second rising step;
- c) a very long proofing step in which maximum rising for the yeast nutrients present is approached; and
- d) a baking step; .[.]

10 any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven; is omitted, resulting in a high-rise, light, English muffin bagel.

4. A method of preparing bagel ingredients to form English muffin bagels according to Claim 3 , in which said very long proofing step takes 3 hours.

005090-88758560

5. An English muffin bagel prepared from bagel ingredients by the process characterized by:

a) a first rising step prior to and during bagel forming, formed bagels being placed on a board;

b) a second rising step, on a board with a multiplicity of other unbaked bagels, optionally followed by a period of refrigeration in a retarder;

c) a very long proofing step for bagels, still on the board, in which maximum rising for the yeast nutrients present is approached, resulting generally in the bagels expanding upward well beyond standard bagel height, closing the navel, and touching adjacent bagels to form kiss marks; and

d) a baking step; _; _[.]

any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven, is omitted, resulting in a high-rise, light, English muffin bagel.

6. A high-rise English muffin bagel

characterized by

a plurality kiss marks from touching adjacent English muffin bagels while rising on a board;

a partially closed navel;

a height significantly greater than that of a standard bagel of similar weight;

10 a plurality of kiss marks from adjacent bagels during rising; and

a skin significantly rougher than that of a standard bagel of similar weight.

7. A high-rise English muffin bagel according to Claim 6

further characterized by

a coating of cornmeal on top.

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